Sandra Victoria Avila Reyes

List of Publications by Year in descending order

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1478280 1372474 10 250 10 6 citations h-index g-index papers 11 11 11 358 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Comparative Analysis of Fermentation Conditions on the Increase of Biomass and Morphology of Milk Kefir Grains. Applied Sciences (Switzerland), 2022, 12, 2459.	1.3	7
2	Comparative Evaluation of the Thermal, Structural, Chemical and Morphological Properties of Bagasse from the Leaf and Fruit of Bromelia hemisphaerica Lam. Delignified by Organosolv. Applied Sciences (Switzerland), 2022, 12, 3761.	1.3	1
3	Production and Characterization of Gelatin Biomaterials Based on Agave Microfibers and Bentonite as Reinforcements. Foods, 2022, 11, 1573.	1.9	7
4	In Vitro Bile Salt Hydrolase (BSH) Activity Screening of Different Probiotic Microorganisms. Foods, 2021, 10, 674.	1.9	55
5	Corneal Healing and Recovery of Ocular Crystallinity with a Dichloromethane Extract of Sedum dendroideum D.C. in a Novel Murine Model of Ocular Pterygium. Molecules, 2021, 26, 4502.	1.7	2
6	In vitro Fermentation of Polysaccharides from Aloe vera and the Evaluation of Antioxidant Activity and Production of Short Chain Fatty Acids. Molecules, 2019, 24, 3605.	1.7	28
7	Identification and Quantification of \hat{l}^2 -Sitosterol \hat{l}^2 -d-Glucoside of an Ethanolic Extract Obtained by Microwave-Assisted Extraction from Agave angustifolia Haw. Molecules, 2019, 24, 3926.	1.7	16
8	A rheological study of chicory and agave tequilana fructans for use in foods. LWT - Food Science and Technology, 2019, 115, 108137.	2.5	15
9	Effect of salt and sugar osmotic stress on the viability and morphology of Saccharomyces boulardii. International Journal of Environment Agriculture and Biotechnology, 2016, 1, 593-602.	0.0	4
10	Protection of L. rhamnosus by spray-drying using two prebiotics colloids to enhance the viability. Carbohydrate Polymers, 2014, 102, 423-430.	5.1	115